

ENCRUZADO LATE RELEASE- ALVARO CASTRO

Dão



APPELLATION: Dão

BLEND: Encruzado

WINEMAKER: Alvaro Castro

VINEYARD: _____

From a single vineyard located at 600 metres above sea-level, vines are 45 years old and are Guyot-trained. Soils are granite with rows of sandy and clay soils. The climate is continental.

VITICULTURE: _____

Certified organic

WINEMAKING: _____

Grapes are hand-picked and receive an 8-hour maceration before static decanting after pressing. The fermentation is slow in 500-litre, 4 year-old French oak barrels. The wine is then bottled unfiltered and unfiltered with just a small addition of sulphur added at bottling.

WEBSITE: <http://quintadapellada.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Full of pure, crystalline shimmering citrus fruit, fresh white flowers and a stony, mineral character, this is a true showcase of the potential of single-varietal Encruzado.